

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0206337 - THE FARMERS UNION		Site Address 151 W SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 12/12/2022	
Program PR0302033 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name 151 PARNTERS, LLC		Inspection Time 12:40 - 14:40
Inspected By JENNIFER RIOS	Inspection Type ROUTINE INSPECTION	Consent By MARY ANN	FSC Salvador Martinez 02/19/2025		

Placard Color & Score YELLOW 64
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RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly		X		X			
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods	X						
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food					X		
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized		X		X			
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed			X				
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee handle dirty dishes and load for the dishwasher, employee then removed clean dishes and put them away without washing hands. [CA] Ensure that employees wash hands after touching dirty dishes and before touching clean dishes to prevent contamination of clean dishes. [COS] Instructed employee to wash hands and sanitize dishes again.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Cooked chicken on tray by stove measured 121F. Per PIC, it is only left out during the lunch period and then placed back into refrigeration. [CA] PHFs shall be held at 41°F or below or at 135°F or above. Time as a public health control may be used instead of temperature. [COS] Discard chicken after four hours from cooking (after lunch period).

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: 1. Hot water in both mechanical warewashes measured less than 150F. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). [SA] Discontinue use of mechanical warewash until it is repaired/replaced and can reach the required 160F to sanitize equipment.

Follow-up By
12/15/2022

2. Observed employee dip pans into quaternary ammonia, immediately remove from sanitizer and place out to dry. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Employee placed pans back into sanitizer to sit for one minute before removing to dry.

3. Minor - Observed cleaned and sanitized equipment with food debris still on it. [CA] Ensure that all food equipment is cleaned and sanitized to ensure all food debris is removed and equipment is clean to sight and touch.

4. Minor - Observed heavy accumulation of mold like substance inside soda dispenser at bar. [CA] Clean and sanitize dispenser and maintain.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler cards had expired for several employees. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed several drain pipes from equipment inside floor sinks. [CA] Food preparation sink and other equipment shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1" air gap.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Testing equipment was not available for any of the sanitation methods in use in facility. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: *Observed handle of ice scoop in contact with consumable ice at the bar. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed soiled and clean wiping clothes stored on counters throughout preparation area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Second mechanical warewash	150.00 Fahrenheit	
Cooked chicken wings	Under counter reach in	57.00 Fahrenheit	Cooling within limits.
Cooked potatoes/onions	Trays on cooling rack	68.00 Fahrenheit	Cooling within limits.
Quaternary ammonia	Three comp sink	300.00 PPM	
Cooked pasta	Walk in fridge - basement	39.00 Fahrenheit	
Raw burger	Under counter reach in	40.00 Fahrenheit	
Soup	Hot holding	147.00 Fahrenheit	
Ajus	Container on counter	146.00 Fahrenheit	Cooling within limits.
Sliced tomato	Cold holding insert	39.00 Fahrenheit	
Chlorine	Mechanical warewash - bar	50.00 PPM	
Hot water	Mechanical warewash	140.00 Fahrenheit	Glass warewash.
Tomato sliced	Cold holding insert	39.00 Fahrenheit	
Turkey	Ice bath	40.00 Fahrenheit	
Cooked mushroom	Under counter reach in	36.00 Fahrenheit	
Salsa roja	Walk in fridge - basement	39.00 Fahrenheit	
Hot water	Three comp - bar	120.00 Fahrenheit	
Hummus	Ice bath	41.00 Fahrenheit	
Hot water	Three comp sink	120.00 Fahrenheit	
Quaternary ammonia	Sanitizing bucket	300.00 PPM	
Cooked chicken	Tray next to stove	121.00 Fahrenheit	
Cooked burger	On grill	172.00 Fahrenheit	

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **12/26/2022**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Salvador Martinez
General Manager

Signed On: December 12, 2022